

THE GRAND OAK
STEAKHOUSE & BAR
 AT HIGHLAND SPRINGS RESORT

VOTED BEST
STEAKHOUSE, RESTAURANT & CHEF
Inland Empire Magazine
Readers Choice
January 2011 Issue

DINNER

Wednesday - Saturday
5pm - 8pm (Friday-Saturday until 9pm)

APPETIZERS

House-cured Salmon10

Roasted beet spaghetti, horseradish, and pickled beech mushrooms

Caramelized Pan Seared Scallops*10

House-made bacon, parsley root, parsnip, brussels sprouts and endive

Crispy Crab Cake*10

Organic Waldorf - escarole salad, apples, celery, walnuts, and honey-walnut vinaigrette

SALADS

Unity Farm's Romaine Salad...8

Mix of 3 types of organic romaines, Stilton-blue cheese, candied walnuts, fine herbs and raspberry vinaigrette

Fruits and Nuts...9

Organic local greens, fresh and dried fruits, walnuts, organic sunflower seeds, puffed wild rice & agave-yuzu vinaigrette

Three Sisters Farm Salad...9

Organic local greens, shaved seasonal vegetables and herbs from Three Sisters Farm in Redlands, Parmesan cheese and The Grand Oak's own organic spring dressing

HOUSE-MADE PASTA

Ricotta and Bordeaux Spinach Ravioli.....10

House-made ricotta, Bordeaux spinach, sorrel, stinging nettle, preserved lemon and black olive

SOUPS.....8

Organic Sweet Potato Soup with Bacon and Spiced Apple Chutney
T&D Farm green garlic and sweet onion soup

VEGETABLE SIDES.....5

Grilled Green Asparagus
Sauteed Mushrooms
Organic Farmer's Market Vegetables
Creamed Spinach

Sides.....5

Organic baked potato with house-made sour cream
Organic Potato and Swiss Chard Gratin with Gruyere
Organic House-Cut Garlic Herb French Fries
Macaroni and Cheese

HAPPY HOUR Wednesday-Saturday 3pm - 7pm

10600 Highland Springs Avenue Cherry Valley, CA
Tel: (951)845-1151

STEAKS

The Grand Oak Ribeye 13 oz.....34

TR premium Angus beef, USDA prime, well-marbled for flavor and tenderness

New York Strip Loin 10 oz.....25

TR premium Angus beef, USDA Prime, Bold flavor, less marbled, slightly firmer than ribeye

Filet Steak... 30 (6 oz.)/36 (8 oz.)

The finest and most tender TR premium Angus cut. Served with marinated potatoes and sauteed organic Swiss Chard

**Côte de Boeuf - Double Ribeye with Bone 32 oz.
 (for 2 people)*.....30 per person**

Premium Black Angus aged 21 days. Served at the table with pommes Dauphine, seasonal vegetables, aioli, horseradish sauce and our steak sauce

**Please note: Preparation will take around 40 minutes.*

ENTREES

Newport Lamb Navarin....26

Braised in rich tomato sauce, sauteed vegetables, and roasted potatoes

Beef Bourignon....25

Red Wine braised TR natural tri tip, celery root potato mash and winter vegetables

Grilled Pork Chop*26

Unity Farm purple risotto, parsley pesto, sun dried tomatoes and pecorino

Crispy Organic Chicken Breast....23

Braised saffron potatoes, leeks, and truffle foam

Grilled Oregon Ocean Trout....26

White and green asparagus, snap peas, blood oranges, Maltese sauce

The Grand Oak Burger.....12

A juicy 1/3 pound prime burger on a house-made bun, avocado, red onions, lettuce, tomato and Provolone. Served with a side of herb fries

Prix Fixe Special.....30

Choice of any starter, entree & a dessert
45 (with wine pairings)

\$2.50 split plate fee, Prix Fixe items may not be split
** includes a \$5 surcharge when ordered as part of a Prix Fixe*

LUNCH

Tuesday - Saturday
11am - 3pm

All of our sandwiches and pasta can be made gluten free upon request

SANDWICHES....7.50

Black Olive Beef Brisket

TR natural tri tip braised with black olives and sun dried tomato, onions, mushroom, Provolone on a hoagie roll

Falafel Wrap

House-made organic falafel, lettuce, tomato, cucumber, red onion, avocado and cilantro yogurt in a whole wheat wrap

Grand Oak Club Sandwich

Crispy grilled chicken breast, bacon, lettuce, eggs, tomato, and aioli on house-made brioche

Croque Monsieur

Oven-baked ham & cheese sandwich with crème fraîche & parmesan

Grand Oak Cuban

Slowly braised pulled pork, cooked ham, provolone, Mrs. Sax's Pickles and mustard on a house-made hoagie roll

SALADS....7

Add grilled chicken breast....2

Farmer's Salad

Organic mixed greens, shaved seasonal vegetables, feta and The Grand Oak's lavender dressing

Arugula Salad

Organic arugula, Tuscan kale, dried cranberries, pumpkin seeds, Parmesan and raspberry balsamic vinaigrette

Quinoa Bowl

Organic quinoa, Tuscan Kale, walnuts, cranberries, parsley and a light Sherry vinaigrette

STEAKS & BURGERS

10z TR Natural New York Steak...25

Filet Steak.....29 (6 oz.) / 33 (8 oz.)

The finest and most tender TR premium Angus cut. Served with marinated potatoes and sauteed organic Swiss chard

The Grand Oak Burger with house-cut fries...12

USDA Prime 1/3 pound burger with lettuce, tomato, avocado, provolone and aioli

Vegetarian Portobello Burger....10

Grilled NY Steak Sandwich....12

with coleslaw, tomato, avocado, onions on a French baguette served with house-cut fries

Soup of the Season.... Cup 4.....Bowl 7

Chefs Soup of the Day

Please ask your server about daily special

Organic Sweet Potato

PASTA....9

Please ask about daily pasta special

House-made Gnocchi

with Kabocha squash & Parmesan sauce

Spaghetti Marinara

Mushroom Risotto with basil pesto and arugula

SUNDAY BRUNCH

10am - 2pm

Scrambled 123 Farm eggs...5

with a side of toast

French Toast with house-made plum jam...7

Grand Oak German Pancake...8

Our signature German style pancake with caramelized apples

Eggs Benedict....8

Poached egg on house made English muffin, ham & Hollandaise sauce

Eggs Florentine....8

Poached egg on house made English muffin, spinach & Hollandaise sauce

BLT-E....9

123 Farm Omelette...9

with spinach, tomato, potato & gruyere

T&D Farm Green Garlic & Sweet Onion Soup...7

Fruits Nuts & Grains Salad....7

Grand Oak Burger with House-cut fries...12

Grand Oak NY Strip.....23

Organic Chicken Breast...20

Kabocha Squash Ravioli...10

Beef Bourguignon.....23

Apple Crumble with vanilla sauce....3

Honey Almond Granola....7

served with fresh fruit and yogurt

DESSERTS....8

Tapas

Black and White Chocolate Creme Brulee

Espresso Mousse

Chocolate sauce, orange sherbet

Meyer Lemon Pudding cake

Prickly pear sorbet, Tropical fruit compote

Chocolate Cake

Poached Pear compote. creme fraiche ice cream, creme anglaise

House-made Sorbet Trio....5

PASTRIES

All pastries made fresh in-house

Lunch Hours Only

Full Menu at: www.thegrandoak.com